

## White Chocolate & Almond Hearts

### Ingredients:

- 4 oz white chocolate (or white chocolate chips) - melted
- 10-20 almonds
- Valentine's sprinkles

### Supplies:

- Small Silicone Heart Mold (Amazon link: [https://www.amazon.com/Silicone-Chocolate-ANIN-Non-Stick-Kitchen/dp/B07BNJH2TX/ref=sr\\_1\\_18?ie=UTF8&qid=1547406815&sr=8-18&keywords=silicone+heart+mold](https://www.amazon.com/Silicone-Chocolate-ANIN-Non-Stick-Kitchen/dp/B07BNJH2TX/ref=sr_1_18?ie=UTF8&qid=1547406815&sr=8-18&keywords=silicone+heart+mold))
- Small bowl for melting chocolate
- Spoon

### Directions:

1. Pour sprinkles into heart mold so that they cover the bottom of each heart.
2. Melt white chocolate, using your preferred melting method.
3. Spoon chocolate into each heart in the mold, not quite filling them.
4. Place 1-2 almonds into each heart and push down.
5. Fill each heart to the top with white chocolate, being careful not to overfill.
6. Chill for about 15 minutes, remove from chocolate mold and enjoy!